



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Olive Products Packing							
Course Code		ZYD226		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	45 (Hours)	Theory	1	Practice	1	Laboratory	0
Objectives of the Course		Olives and olive oil and by-products of this course the student should how packaging is intended to adopt.							
Course Content		Packaging materials and properties of the olive and its products individually handled and examined to determine the most appropriate packaging material, packaging incorrectly detects disturbances may occur.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Prof. Dr. Mustafa Üçüncü, Gıda Ambalajlama Teknolojisi, Uğur Yayınları, 2009.
2	Zeytinyağı, Göğüş, F., Özkaya, M.T., ÖTLEŞ, S. (2009).. Ankara. Eflatun Yayınevi
3	Doç. Dr. Özlem Tokuşoğlu, Özel Meyve: Zeytin (2009). Sidaş Yayınları

Week	Weekly Detailed Course Contents	
1	Theoretical	Duties of the package
	Practice	Products used in the packaging of olives and recognition
2	Theoretical	Storage of Foods
	Practice	Enforcement Methods Applied to review Olive Mill in
3	Theoretical	Packing Factors Affecting Selection of Articles
	Practice	Packaging Materials Storage methods and examine Olive Mill in
4	Theoretical	Markings on the packaging
	Practice	Markings on the packaging
5	Theoretical	glass Packaging
	Practice	Glass Packaging Types and Uses
6	Theoretical	paper Packaging
	Practice	Tag Design
7	Theoretical	metal Packaging
	Practice	Metal packaging Closing and Adjustment
8	Intermediate Exam	MID-TERM
9	Theoretical	plastic Packaging
	Practice	seam Settings
10	Theoretical	Used in packaging machines
	Practice	examine machines
11	Theoretical	Olive Oil Packaging
	Practice	Olive Oil Packaging
12	Theoretical	Olive Oil Packaging
	Practice	Olive Oil Packaging
13	Theoretical	Olives, Olive Oil By-Products Packaging and Packaging
	Practice	Olive Oil Packaging
14	Theoretical	Recycling of packaging
	Practice	Packaging company Technical Tour
15	Theoretical	Packaging and Packaging Waste Control Regulation



15	Practice	Waste Recycling Firm Technical Tour
16	Final Exam	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	1	0	14	14
Lecture - Practice	14	0	1	14
Assignment	1	0	5	5
Reading	2	0	5	10
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
Total Workload (Hours)				45
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To be able to comprehend Principles of Packaging and packaging materials
2	To be able to comprehend Olives, olive oil and by-products packaging

Programme Outcomes (Olive Cultivation and Olive Processing Technology)

1	To be able to identify olive, soil and water and to having knowledge these
2	To be able to comprehend knowledge botany and fruit growing
3	To be able to comprehend table olive technology and to apply
4	To be able to comprehend knowledge basic biochemistry and olive oil chemistry and to have olive oil with modern and traditional systems, to have knowledge olive oil refinery, basic process and to have apply olive oil extraction
5	To be able to preserve olive and olive products in appropriate condition
6	To be able to comprehend growing olive plant with necessary agricultural methods and to have general maintenance of olive tree
7	To be able to evaluate olive by-products
8	To be able to comprehend knowledge about vegetable genetic
9	To be able to comprehend knowledge occupational safety and have apply first aid
10	To be able to apply necessary laboratory analysis in olive and olive products production
11	To be able to apply hygiene and sanitation rules in factory
12	To be able to comprehend knowledge of professional ethics and responsibility
13	To be able to comprehend knowledge marketing of olive products and to have olive management
14	To be able to communicate verbally and literally
15	To be able to comprehend planning olive growing and production area
16	To be able to comprehend knowledge vegetable ecology and protection of environment

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2
P2	5	5
P11	1	1
P12	2	
P13	2	3

